



THE ROYAL SCOTS CLUB

MENU MAKER

OPTION 1

Select:

- 1 starter
- 1 main course
- 1 pudding

OPTION 2

Select:

- 2 starters
- 2 main courses
- 2 puddings

Note: Full pre-order required 10 days prior to your event when choosing 'Option 2'

Please let us know of any dietary requirements or allergens for your guests.

STARTERS

Homemade green pea soup with basil gnocchi and crème fraiche	£6.5
Ham hock and peach terrine with a mild mustard ketchup	£8
Brie and apple tart with a Waldorf salad	£7.5
Whisky smoked Scottish salmon, smoked steelhead trout, cream cheese and chive tart and a pink grapefruit dressing	£9.5
Avocado, heritage cherry tomatoes and butter bean salad with a wild mushroom and truffle oil	£8

MAINS

All main courses are served with a selection of vegetables and potatoes

Braised Borders beef rump steak in a rich Claret sauce	£27
Supreme of chicken with a cockie leekie stuffing and a chicken gravy	£26
Grilled sea trout fillet, roast cherry tomatoes, asparagus, and a lemon sauce	£26
Venison haunch steak, forest mushroom and whisky sauce	£27
Beef Wellington, Maderia sauce	£39
Harissa, kale, vegan feta, and butternut squash strudel	£25

Please note that with varying supply and cost issues we cannot guarantee options and prices. We will always endeavour to offer you a suitable alternative at a similar price and provide you with as much notice as possible.

Final chargeable numbers due 48 hours prior to your event.



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PUDDINGS

Trio of chocolate mousse with a mocha cream	£8
Fine apple tart, cinnamon sweetened crème fraiche	£7.5
Sticky toffee pudding with toffee sauce and pouring cream	£8
Scotch pancake, poached pear, caramel sauce with Greek yoghurt	£8
Glazed pineapple with a coconut ice cream	£8
Selection of cheese and biscuits	£8.5
Add freshly brewed coffee and tea with RSC-wrapped mints	£3.5

DIETARY OPTIONS

All dietary options are GF, Ve and V

STARTERS

Tomato and basil bruschetta with olive oil and balsamic drizzle	£7
Roast Mediterranean vegetable salad with wild rice and vinaigrette dressing	£7.5

MAINS

Portobello mushroom and aubergine stack with a spiced tomato sauce	£22
Quinoa & courgette gratin	£22

PUDDINGS

Glazed pineapple with coconut ice cream	£8
Chocolate & orange slice, orange sorbet	£7.5